

LA CANTINA

TACOS

1 FOR \$4 / 4 FOR \$15 / 10 FOR \$35

Carne Asada

grilled marinated steak, red onion, cilantro

Al Pastor

roasted pork shoulder, grilled pineapple, avocado, cilantro

Chicken Mole

grilled chicken, crema, queso fresco, cilantro, red onion

Short Rib Barbacoa

guajillo-braised beef, pickled red onions

Baja Fish

crispy battered cod, shaved cabbage, chipotle crema

Traditional Carnitas

slow-roasted pork, cilantro, onions

Fried Avocado

tempura fried, cucumber slaw, black bean purée

Roasted Carrot

sesame seeds, almonds, yogurt, cilantro

Mushroom

sautéed mushrooms, chile de arbol, queso fresco, arugula pesto

Crispy Shrimp

crispy battered, charred corn salad, chipotle crema

ANTOJOS

Cantina Fries \$12

french fries, avocado crema, monterey jack, queso fresco, pico de gallo, guacamole, sour cream, jalapeño; +CHICKEN \$4 +STEAK \$6

Cantina Nachos \$12

housemade tortilla chips, black beans, monterey jack, queso fresco, pico de gallo, guacamole, sour cream, jalapeño; +CHICKEN \$4 +STEAK \$6

Quesadilla \$13

queso oaxaca, monterey jack, avocado, crema; +CHICKEN \$4 +STEAK \$6 +SHRIMP \$6

Cubano Sandwich \$14

slow-braised pork carnitas, black forest ham, yellow mustard, dill pickles, swiss cheese, toasted bolillo bread; served with french fries

Cantina Burger \$14

certified angus beef, bacon, guacamole, pepper jack; served with french fries

18% GRATUITY IS ADDED TO ALL PARTIES OF 6+

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, and ask us about gluten-free options.

LA CANTINA

ENSALADAS

+CHICKEN \$6 +MOJO SHRIMP \$7 +SALMON \$8

Baja Caesar \$12

romaine, black beans, roasted corn, toasted pumpkin seeds, queso fresco, spicy caesar dressing

Cantina Salad \$13

arugula, cabbage, quinoa, avocado, cucumber, jicama, goat cheese, toasted almonds, cumin vinaigrette

TAPAS

Housemade Tortilla Chips

with roasted tomato salsa . . . \$5
with guacamole . . . \$11

Ceviche \$12

local catch, lime, carrot, cilantro, cucumber, jalapeño, crispy chips

Baja Shrimp Cocktail \$12

spicy tomato cocktail sauce, cucumber, red onion, lime, cilantro

Fruit Salad \$8

jicama, orange, pineapple, watermelon, cantaloupe, coconut, cucumber, lime, tajin

Mexican Street Corn \$5

charred corn, ancho mayo, queso cotija, cilantro

Blistered Shishito Peppers \$9

sesame seeds, chili powder, si señor mexican lager cheese fondue

Honey Chipotle Glazed Ribs \$12

jicama, lime, cilantro

Crispy Chili Spiced Wings \$13

carrot & celery crudite, cilantro ranch

Vegan Flautas \$12

beans, quinoa, celery root, guacamole

Chicken Flautas \$12

guacamole, queso fresco

DULCES

Choco Taco \$5

Flan \$8

Housemade Churros \$8

Craft Kettle Corn \$8 *made in San Diego*

watermelon pineapple tajin churro

Vegan Cotton Candy \$6 *made in San Diego*

watermelon blueberry unicorn dreams

WARNING: Certain foods and beverages can expose you to chemicals, including acrylamide in many fried or baked foods, as well as mercury in fish. They are known to the State of California to cause cancer and birth defects (or other reproductive harm). For more information, visit: www.p65warnings.ca.gov/restaurant